

UTAH DEPARTMENT OF AGRICULTURE AND FOOD

Farm Custom Slaughter Regulations 2000

Cary G. Peterson
Commissioner

Terry Menlove
Bureau Chief
Livestock Inspection

Dr. Chris S. Crnich
Manager
Meat and Poultry Inspection Program

FARM CUSTOM SLAUGHTER REGULATIONS

Regulations governing the slaughter of livestock promulgated under authority of Title 4, Chapter 27, Section 6.1, Utah Code Annotated 1953 as amended.

1. Definitions

- A. Department - Utah Department of Agriculture.
- B. Commissioner - Commissioner of Agriculture or his representative.
- C. Business - an individual or organization receiving remuneration for services.
- D. Food - product intended for human consumption.
- E. Owner - a person holding legal title to the animal.
- F. Farm Custom Slaughtering - the killing, skinning and preparing of livestock by humane means for the purpose of human consumption which is done at a place other than a licensed slaughtering house by a person who is not the owner of the animal.
- G. Permit - official written permission by the Utah Department of Agriculture to do farm custom slaughtering.
- H. Permittee - a person who possesses a valid farm custom slaughtering permit.
- I. Immediate Family - those living together in a single dwelling unit and/or their sons and daughters.
- J. Property owner - a person having legal title to or who is a tenant operator, or leasee of such property.
- K. Adulterated - as outlined in the United States Department of Agriculture's Meat and Poultry Inspection Regulations, Section 301.2(aa)(1 through 9).
- L. Misbranded - as outlined in the United States Department of Agriculture's Meat and Poultry Inspection Regulations, Section 301 .2(ii)(1)(2)(6)(12) and Section 316.16 and Section 317-16.
- M. Detain or Embargo – holding of a food or food product for legal verification of adulteration, misbranding, or proof of ownership.
- N. Bill of Sale for Hides – a hide release or some other formal means of transferring the title of hides.
- O. Emergency Slaughter – Slaughtering of injured animals without first having obtained a Custom Slaughter-Release Permit from a Department Brand Inspector (providing the animal owner obtains a Custom Slaughter-Release Permit and the Farm Custom Slaughter Tag from a Department Brand Inspector within two working days following such slaughter. Further, the permittee must notify the Division of Meat Inspection within two working days following such slaughter).

P. Custom Slaughter-Release Permit – A permit that will serve as a brand inspection certificate and will allow animal owners to have their animal farm custom slaughtered. The original copy will be retained by the Brand Inspector. Copies will accompany the farm custom slaughter tag. A copy will be sent to the Department by the permittee with the Farm Custom Slaughter tags and a copy will serve as the bonafide bill of sale for the hide.

2. Registration and Permit Issuance

A. Farm Custom Slaughtering Permit

(1) Any person or persons desiring to do farm custom slaughtering shall apply to the Department. Such application for a permit will be made on a department form for a farm custom slaughter permit. The form shall show the name, address, and telephone number of the operator if it is different than the owner, a brief description of the vehicle, and the license number. Permits will be valid for the calendar year (January 1 to December 31). Each permittee will be required to re-apply for a permit every calendar year. Change of ownership or change of vehicle license will require a new application to be filed with the department.

(2) Registration will not be recognized as complete until the applicant has demonstrated his ability to slaughter and has completed and signed the registration form.

(3) A fee of \$10 must be paid prior to permit issuance.

3. Equipment and Sanitation Requirements:

A. Unit or vehicle and equipment used for farm custom slaughtering:

(1) The unit or vehicle used for farm custom slaughtering shall be so constructed as to permit maintenance in a clean, sanitary manner.

(2) A tripod or rail capable of lifting a carcass to a height which enables the carcass to clear the ground for bleeding and evisceration must be incorporated into the unit or vehicle. Hooks, gambles, or racks used to hoist and eviscerate animals shall be of easily cleanable metal construction.

(3) Knives, scabbards, saws, etc. shall be of rust resistant metal or other impervious easily cleanable material.

(a) A clean dust proof container shall be used to transport and store all instruments and utensils used in slaughtering animals.

(4) A water tank shall be an integral part of the unit or vehicle. It shall be of approved construction with a minimum capacity of 40 gallons. Water systems must be maintained in a sanitary manner and only potable water shall be used.

(5) A tank (for sanitizing) large enough to allow complete immersion of tools used for slaughtering must be filled during slaughter operations with potable water and maintained at a temperature of at least 180 degrees Fahrenheit. In lieu of 180 degrees Fahrenheit water, chemical sterilization may be done with an approved chemical agent after equipment has been thoroughly cleaned. Chloramine, hypochloride, and quaternary ammonium compounds or other approved chemical compounds may be used for this purpose and a concentration

must be maintained at sufficient levels to disinfect utensils. Hot water, cleaning agents, and disinfectant shall be available at all times if chemicals are used in lieu of 180 degree Fahrenheit water.

(6) Cleaning agents and paper towels shall be available so hands and equipment may be cleaned as needed.

(7) Aprons, frocks, and other outer clothing worn by persons who handle meat must be clean and of material that is easily cleanable.

(8) Approved denaturing agent shall be available for use during all processing times. Denaturing shall be accomplished as outlined in United States Department of Agriculture's Meat and Poultry Inspection Regulations Section 325.13.

(9) When a permittee transports uninspected meat to an establishment for processing, he shall:

- (a) do so in a manner whereby product will not be adulterated or misbranded, and/or mislabeled; and
- (b) transport the meat in such a way that it is properly protected;
- (c) deliver carcasses in such a way that they shall be placed under refrigeration within one hour of time of slaughter (40 degrees F).

B. Sanitation

(1) Unit or vehicle

- (a) The unit or vehicle must be thoroughly cleaned after each slaughter.
- (b) Non-related items shall not be on or in the unit or vehicle at time of slaughter.

(2) Equipment

- (a) All knives, scabbards, saws and all other food contact surfaces shall be cleaned and sanitized prior to slaughter and as needed to prevent adulteration.
- (b) Equipment must be cleaned and sanitized after each slaughter and immediately before each slaughter.

(3) Inedibles

- (a) Inedibles shall be placed in designated containers and be properly denatured.
- (b) Containers for inedibles shall be kept clean and properly separated from edible carcasses to prevent adulteration.

(4) Personal Cleanliness

- (a) Adequate care shall be taken to prevent contamination of the carcasses from perspiration, hair, cosmetics, medications and similar substances.
- (b) Outer clothing worn by permittee shall, while handling exposed carcasses, be clean.
- (c) No permittee with a communicable disease or who is a disease carrier or is infected with boils, infected wounds, sores, or an acute respiratory infection shall participate in livestock slaughtering.
- (d) Hand wash facilities shall be used as needed to maintain good personal hygiene.

4. Slaughtering Procedures

A. Slaughter area – Slaughtering shall not take place under adverse conditions (such as blowing dirt, dust, or in mud)

B. Humane slaughter – Slaughtered animals shall be rendered insensible to pain by a single blow, or gun shot, or electrical shock or other means that is instantaneous and effective before being shackled, hoisted, thrown, cast, or cut.

C. Hoisting and Bleeding – Animals shall be hoisted and bled as soon after stunning as possible to utilize post-stunning heart action and to obtain complete bleeding. Carcasses shall be moved away from the bleeding area for skinning and butchering.

D. Skinning – Carcass and head skin must be handled without neck tissue contamination. This may be done by leaving the ears on the hide and tying the head skin. Feet must be removed before carcass is otherwise cut. Except for skinning and starting skinning procedures, skin should be cut from inside outward to prevent carcass contamination with cut hair. Hair side of hide should be carefully rolled or reflected away from carcass during skinning. When carcass is moved from skinning bed, caution should be taken to prevent exposed parts from coming in contact with adulterating surfaces.

E. Evisceration – Before evisceration, rectum shall be tied to include bladder neck and to prevent urine and fecal leakage. Care should also be taken while opening abdominal cavities to prevent carcass and/or viscera contamination.

F. Carcass washing – Hair, dirt, and other accidental contamination should be trimmed prior to washing. Washing should proceed from the carcass top downward to move away any possible contaminants from clean areas.

5. Identification and Records

A. Livestock Identification – Pursuant to requirements of Title 4, Chapter 13, Section 20.5 of the Utah Code, it shall be unlawful for any licensed slaughterer (including permittees) to slaughter livestock which do not have a Brand Inspection Certificate at time of slaughter.

(1) Animal owners must have a Brand Inspection Certificate for livestock intended to be farm custom slaughtered, issued by a Department Brand Inspector prior to slaughter, paying the legal brand inspection fee and beef promotion fee. This will be accomplished by the animal owner contacting a Department Brand Inspector and obtaining a Brand Inspection Certificate (Custom Slaughter-Release Permit).

(2) Animal owners must also obtain farm custom slaughter identification tags from a Department Brand Inspector for a fee of \$1 each. These tags will be required on beef, pork, and sheep.

B. Records

(1) The Custom Slaughter-Release Permit will record the following information:

(a) An affidavit with a statement that shall read “I hereby certify ownership of this animal to be slaughtered by _____. I fully understand that having my animal farm custom slaughtered means my animal will

not receive meat inspection and is for my use, the use of my immediate family, non-paying guests, or full-time employees. The carcass will be stamped "NOT FOR SALE" and will not be sold.

Signed _____."

(b) In addition to this affidavit, the following information will be recorded: (1) date; (2) owner's name, address and telephone number; (3) animal description including brands and marks; (4) Farm Custom Slaughter tag number.

(2) The Farm Custom slaughter tag must record the following information: (1) date; (2) owner's name, address and telephone number; (3) location of slaughter; (4) name of permittee; (5) permittee permit number; and (6) carcass destination.

(3) Prior to slaughter the permittee shall:

(a) prepare the Farm Custom Slaughter tag with complete and accurate information;

(1) one tag shall stay in the permit holder's file for at least one year.

(2) one tag plus a copy of the Custom Slaughter-Release Permit shall be sent into the Department by the 10th of each month for the preceding month's slaughter by the permittee.

(4) After slaughter, all carcasses must be stamped "NOT FOR SALE" on each quarter with letters at least 3/8" in height; further, a Farm Custom Slaughter "NOT FOR SALE" tag must be affixed to each quarter of beef and each half of pork and sheep.

(5) Hide Purchase- Permittees receiving hides for slaughtering services must obtain a copy of the Custom Slaughter Release Permit to record transfer of ownership as required by Title 4, Chapter 13, Section 18, 36 and 37.

6. Enforcement Procedures

A. Livestock Slaughtering Permit:

(1) It shall be unlawful for any person to slaughter or assist in slaughtering livestock as a business outside of a licensed slaughterhouse unless he holds a valid farm custom slaughtering permit issued to him by the Department.

(2) Only persons who comply with the Utah Meat and Poultry Products Inspection and Licensing Act and Regulations pursuant thereto, and the Utah Livestock Brand and Anti-Theft Act shall be entitled to receive and retain a permit.

(3) Permits may be renewed annually and shall expire on the 31st of December of each year.

B. Suspension of Permit – permit may be suspended whenever:

(1) The Department has reason to believe that an eminent public health hazard exists;

(2) The permit holder has interfered with the Department in the performance of its duties;

(3) The permittee violates the Utah Meat and Poultry Products Inspection and Licensing Act or the Utah Livestock Brand and Anti-Theft Act or regulations pursuant to these acts.

C. Warning Letter – In instances where a violation may have occurred, a warning letter may be sent to the permittee which specifies the violations and affords the holder a reasonable opportunity to correct them.

D. Hearings – Whenever a permittee has been given notice by the Department that suspected violations may have occurred or when a permit is suspended he may have an opportunity for a hearing to state his views before the Department.

E. Reinstatement of Suspended Permit – Any person whose permit has been suspended may make application for the purpose of reinstatement of the permit. The Department may then re-evaluate the applicant and conditions; if the applicant has demonstrated to the Department that he will comply with the regulations, the permit may be reinstated.

F. Detainment or Embargo - Any meat found in a food establishment which does not have the proper identification or any uninspected meat slaughtered by a permittee which does not meet the requirements of these regulations may be detained or embargoed.

G. Condemnation - Meat which is determined to be unfit for human consumption may be denatured or destroyed.